

Konkursowy Brett RIS

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **66**
- SRM **41.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **23.5 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **77C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Simpsons - Maris Otter | 5 kg (72.5%) | 81 % | 6 |
| Grain | Caraaroma | 0.5 kg (7.2%) | 78 % | 400 |
| Grain | Briess - Chocolate Malt | 0.3 kg (4.3%) | 60 % | 1000 |
| Grain | Vienna Malt | 0.5 kg (7.2%) | 78 % | 8 |
| Grain | Weyermann - Carawheat | 0.5 kg (7.2%) | 77 % | 120 |
| Grain | Black Barley (Roast Barley) | 0.1 kg (1.4%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 12 % |
| Boil | Saaz (Czech Republic) | 25 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 1 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--|-----|--------|--------|-------------|
| Wyeast - London Ale | Ale | Liquid | 125 ml | Wyeast Labs |
| WLP645 - Brettanomyces clausenii | Ale | Liquid | 75 ml | White Labs |